No-bake cookies

1 stick (¼ pound) margarine or butter
2 cups sugar
½ cup milk
¼ cup cocoa (others used anywhere from 2 to 8 tablespoons)
½ cup (chunky) peanut butter
2½ to 3 cups oatmeal (quick or regular)
1 teaspoon vanilla
Pinch salt (optional)

Put margarine or butter into saucepan with sugar, milk and cocoa. Bring to a boil and boil for 1 minute. (Some suggested stirring, while others did not.) Time carefully. Remove from heat.

Add peanut butter, oatmeal, vanilla and salt, if desired. Blend well. Drop by teaspoons on wax paper and let stand until firm and cool. Or pour mixture into a greased 8-by-8-inch pan and cut into squares when cool. Best kept in the refrigerator.

Variations: Raisins, chopped nuts and/or coconut can be added after removing from heat.